



DOMINICS CATERING & EVENTS

44 Hattersley Street Arncliffe, NSW Sydney
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TAKE HOME MENU



PASTA DISHES \$50 serves 9-12

\$100 serves 20-24, \$165 30-35 (no las or can)

LASAGNE – beef OR vegetarian
CANNELLONI - beef OR spinach & ricotta
BEEF TORTELLINI BOSCIOALA OR PENNE
BOSCIOALA - w lean bacon, fresh mushrooms,
shallots & cream sauce
PENNE AL FORNO - baked - bolognese, ham
PENNE CON MELANZZANE - baked - bolognese,
ham, grilled eggplant
PENNE – napolitana OR arrabbiata OR bolognese,
BEEF RAVIOLI – napolitana OR bolognese,

SPECIALTY PASTAS \$65 serves 9-12

\$125 serves 20-24, \$185 serves 30-35

EGGPLANT LASAGNE - layers of grilled eggplant,
mozzarella, homemade napolitana sauce
RIGATONI BEEF RAGU - Tender pieces of beef slowly
simmered in homemade tomato & basil sauce
PENNE PESTO W PINENUTS - fresh basil, parsley, garlic
& oil blended w cream & grated parmesan
SPINACH & RICOTTA RAVIOLI - w homemade basil &
napolitana sauce
TORGLIONE SICILIANA - w summer eggplant, &
homemade basil & napolitana sauce w parmesan

GLUTEN FREE PASTA \$65 serves 9-12

\$135 serves 20-24, \$195 serves 30-35

PENNE NAPOLITANA - w/grilled eggplant &
olives basil napolitana sauce
PENNE BOLOGNESE
PENNE ARRABBIATA

FRESH PASTA not cooked - \$16.50 per kilo

LASAGNE SHEETS, FETTUCINNI, SPAGHETTI
RAVIOLI - beef, spinach & ricotta
TORTELLINI - beef, spinach & ricotta
FRESH PASTA SAUCES \$12 per 750ml
bolognese, napolitana, boscioala, arrabbiata, melanzane

VEGETABLES DISHES serves 9-12 per pack

\$60 - EGGPLANT PARMIGANA - w layers of fresh eggplant grilled w mozzarella, parmesan & napolitana sauce
\$60 - PEPPERONATTA, gf - grilled fresh green, red capsicum, grilled eggplant, roasted potatoes w napolitana sauce
\$60 - CAULIFLOWER MORNAY - w cauliflower florets w homemade mornay sauce
\$60 - CREAM POTATO BAKE, gf - layers of potato gratin w bacon cream & parmesan
\$40 - LONG BEANS, gf - olive oil, onion or sesame
\$40 - BROCCOLI, gf - olive oil, onion
\$40 - PEAS & CARROTS - olive oil, onion
\$40 - PEAS, gf - w lean bacon, butter & garlic
\$40 - ROASTED POTATOES, gf - w paprika, parsley & shallots

VEGETABLES DISHES serves 20-24 per pack (we also have larger dishes for 30-35 ppl extra cost)

\$120 - EGGPLANT PARMIGANA - w layers of fresh eggplant grilled w mozzarella, parmesan & napolitana sauce
\$120 - PEPPERONATTA, gf - grilled fresh green, red capsicum, grilled eggplant, roasted potatoes w napolitana sauce
\$120 - CAULIFLOWER MORNAY - w cauliflower florets w homemade mornay sauce
\$120 - CREAM POTATO BAKE, gf - layers of potato gratin w bacon cream & parmesan
\$80 - MIXED VEGETABLES, gf - w corn, broccoli, long beans, carrots w olive oil & onion
\$80 - LONG BEANS & BROCCOLI, gf - olive oil, onion
\$80 - BROCCOLI, gf - olive oil, onion
\$80 - PEAS & CARROTS, gf - olive oil, onion
\$80 - PEAS, gf - w lean bacon, butter & garlic
\$80 - ROASTED POTATOES, gf - w paprika, parsley & shallots

RICE DISHES \$45 serves 9-12, \$90 serves 20-24, \$135 serves 30-35

TRADITIONAL RICE, gf - ham, egg, capsicum, peas, corn, shallots, onion & tamari
VEGETARIAN RICE, gf - capsicum, peas, corn, shallots, onion & tamari
\$30 - RICE PILAF, gf - parsley - serves 9 - 12
\$60 - RICE PILAF, gf - parsley - serves 24



CHICKEN DISHES

- \$48 - 12 pack - CHICKEN SCHNITZEL – grilled - handmade
- \$96 24 pack - CHICKEN SCHNITZEL – grilled handmade
- \$85 - 10 pack - INVOLTINI DI POLLO, gf - rolled maryland fillet w meat stuffing & homemade napolitana sauce
- \$115 - 15 pack - CHICKEN SCALOPPINE - chicken breast w fresh homemade mushroom sauce
- \$115 - 15 pack - CHICKEN CACCIATORE - chicken breast w fresh mushrooms, olives napolitana sauce
- \$90 - 20 pack - ROASTED CHICKEN DRUMSTICKS, gf - w light gravy glaze or lemon & thyme
- \$90 - 20 pack - ROASTED MIXED CHICKEN PIECES, gf - w homemade gravy sauce or lemon & thyme
- \$130 - 20 pack - 1/4 ROASTED CHICKEN MARYLAND, gf - w homemade gravy sauce or lemon & thyme
- \$8.50ea - CHICKEN PARMIGANA - chicken breast, mozzarella, grilled eggplant, napolitana sauce - min order x 6

MEAT DISHES

- \$115 - 30sm pieces per pack -VEAL SCALOPPINE - veal w fresh mushroom sauce
- \$225 - 60 sm pieces per pack - VEAL SCALOPPINE - veal w fresh mushroom sauce
- \$115 - 30 sm pieces per pack - VEAL CACCIATORE - veal w fresh mushrooms, olives & napolitana sauce
- \$225 - 60 sm pieces per pack - VEAL CACCIATORE - veal w fresh mushrooms, olives, napolitana sauce

ROASTS

- \$115 - 15 pack ROAST VEAL - oven roasted w fresh mushrooms sauce or gravy sauce or cacciatore sauce
- \$225 - 30 pack ROAST VEAL - oven roasted w fresh mushrooms sauce or gravy sauce or cacciatore sauce
- \$115 - 15 pack ROAST BEEF - oven roasted w homemade gravy sauce or fresh mushroom sauce
- \$225 - 30 pack ROAST BEEF - oven roasted w homemade gravy sauce or fresh mushrooms sauce
- \$115 – 15 pack ROAST PORK – oven roasted w gravy
- \$225 – 30 pack ROAST PORK – oven roasted w gravy
- \$130 – 15 pack ROAST LAMB – oven roasted w lemon & herb
- \$255 – 30 pack ROAST LAMB – oven roasted w lemon & herb

CHRISTMAS MEATS

- \$255 – 30 pack - ROAST TURKEY BREAST – carved w homemade gravy sauce
- \$35/Kg 4.5 – 7.5KG WHOLE ROASTED TURKEY w/stuffing
- \$35/Kg 8 – 9Kg WHOLE HOT GLAZED LEG HAM
- \$125 – 30 pack – DOUBLE SMOCKED LEG HAM COLD CUT PLATTER w gardinieri

SALAD PACKS 25 – 30 guests per pack

- \$70 - Garden Leaf Salad w mesclun lettuce, cucumber, tomato & housemade dressing
- \$75 - Traditional Italian Salad w mesclun lettuce, olives, tomato, cucumber, carrot, onions w balsamic
- \$70 - Classic Coleslaw Salad w white/purple slaw homemade mayonnaise dressing
- \$75 - Creamy Potato Salad w baby potato, bacon, egg, dill w homemade mayonnaise dressing
- \$70 - Classic Potato Salad w baby potato, chives w lemon & olive oil dressing
- \$95 - Traditional Cesar Salad w crisp cos, egg, bacon, croutons, parmesan w homemade caesar sauce
- \$95 - Fresh Baby Spinach, Beetroot, Feta & Walnut Salad w vinegar & olive oil
- \$95 - Fresh Baby Spinach, Roast Pumpkin, Feta & Walnut Salad w honey & mustard dressing
- \$95 - Traditional Greek Salad w crisp cos, tomato, capsicum, cucumber, feta, olives, onion w oregano
- \$95 - Quinoa Salad w roasted pumpkin, feta, mushrooms on bed of rocket w mustard & honey dressing
- \$85 - Rocket Salad w baby rocket, parmesan, cherry tomato, pine-nuts w balsamic glaze dressing
- \$75 - Pasta Salad w cheese, sundried tomato, cucumber, capsicum, onions, olives w vinegar & olive oil
- \$75 - Rice Salad w spring onions, celery, capsicum, sultanas, corn & homemade dressing
- \$165 Seafood Salad w prawns, crab extender, lettuce, celery, cucumber & tomato w vinaigrette dressing
- \$ 145 - Dominics Caprese w cherry tomatoes, bocconcini & basil



COCKTAIL / FINGER FOOD - cooked - 40-piece pack

- \$100 – bolognese pea & parmesan arancini
- \$100 – mushroom arancini
- \$140 – mushroom arancini, gf
- \$100 – sundried tomato & basil pesto arancini
- \$100 – pumpkin & ricotta arancini
- \$140 – pumpkin & ricotta arancini, gf
- \$100 - italian risotto balls
- \$100 – chorizo risotto balls
- \$100 - italian meat balls w napolitana , gf
- \$100 - vegetable spring rolls
- \$100 - spinach & cheese pastizzi
- \$100 – cheese pastizzi
- \$140 – spinach & ricotta quiche
- \$140 – caramelized onion & goats cheese quiche
- \$100 – thai vegetable curry puff
- \$100 – mexican beef empanada
- \$120 – grilled lamb kofta sticks
- \$100 - traditional falafel – spinach falafel, gf
- \$140 - gourmet beef sausage roll
- \$180 – gourmet beef cocktail pie
- \$180 – grilled cocktail chicken skewers lemon & herb – gf
- \$180 – grilled pork skewers w lemon & herb, gf
- \$180 – chicken satay cocktail skewers
- \$180 – chicken teriyaki cocktail skewers

50 pieces per pack

- \$85 - chicken schnitzel cocktail pieces
- \$75 - calamari rings
- \$125 – tempura fish cocktails

PIZZA SLABS - \$125 each – 48 pieces

Dominics Gourmet Antipasto Vegetarian, Dominics Supreme,
Dominics Meat lovers, Dominics Margarita,
Dominics Pepperoni, Dominics Mushroom

FRESH FRUIT PLATTER 30-40 guests per platter \$160

selection of fresh seasonal fruit : seedless watermelon -
rockmelon - honeydew
strawberries – pineapple - grapes - kiwi Fruit – passionfruit

BAKERY CAKE PLATTER - 40 pieces per platter can mix up x 3 selections \$100

tiramisu - apple berry crumble - chocolate mud – carrot cake –
berry cheesecake – mango cheesecake – new york cheesecake
berry chocolate cheesecake

ANTIPASTO MISTO, gf 20-25 guests platter \$160

proscuitto - sopresa salami - ham deluxe - mortadella -
provolone
marinated olives - sundried tomato - marinated
artichoke - grilled & marinated eggplant
marinated roasted red capsicum

VEGETARIAN ANTIPASTO PLATTER, gf 20-25 guests platter \$160

grilled zucchini - grilled & marinated eggplant -
marinated roasted red capsicum
marinated olives - sundried tomato - marinated artichoke
marinated mushrooms- grilled zucchini, bocconcini

BURGER SLIDERS

Minimum buy 30 per selection or one selection \$7.50 each

Beef sliders – beef pattie w cheese, slaw, relish
Chicken sliders- grilled chicken w cheese, slaw, mayo
Pork sliders – pulled pork w slaw, mayo

ITALIAN PANNINI PLATTER 30 panini \$225

chicken schnitzel - cheese, lettuce, mayo
bocconcini, tomato & pesto
vegetarian antipasto – artichoke, sundried tomato,
provolone, eggplant

SANDWICH PLATTER 36 pieces \$145

grilled chicken, lettuce – ham, tomato & avocado
chicken schnitzel, lettuce, mayo salad - tuna & corn
curried egg & lettuce - turkey, cranberry
salmon, cream cheese - ham, cheese, tomato
cheese, tomato - roast beef, mustard

FINGER SLICE SANDWICH PLATTER

36 pieces \$150

salmon, dill, cream cheese
egg & cress
chicken, sundried tomato
cream cheese, cucumber

PREMIUM CHEESE PLATTER 25-35 guests - \$160

selection of (5) cheeses: cheddar - vintage - blue vein -
double brie - cream cheese
selection of crackers & wafers - berries & grapes - fresh
strawberries - dates - apricots - assortment of nuts



MEAL PACKS FOR YOUR FAMILY OR NEXT EVENT

**MEAL PACKS - \$130 each pack
serves 6ppl**

Spinach & ricotta cannelloni
Chicken schnitzel
Oven roasted potatoes w broccoli

Traditional beef lasagne
Chicken parmigiana
Oven roasted potatoes w broccoli

Beef cannelloni
¼ roasted chicken maryland w lemon & thyme
Oven roasted potatoes w broccoli

Penne con melanzane
Chicken involtini
Oven roasted potatoes w broccoli

Beef ravioli Bolognese
Veal scaloppine
Oven roasted potatoes w broccoli

**as a bonus you will receive 6 x Bolognese arancini cocktail size
with any meal pack ordered to enjoy!*

Note: you can mix n match between menu items

**MEAL PACKS - \$275 each pack
serves 12ppl**

Traditional beef lasagne
Spinach & ricotta cannelloni
chicken involtini
Vegetarian fried rice
Oven roasted potatoes

Penne con melanzane
Beef tortellini boscioala
chicken schnitzel or chicken parmigiana
Vegetarian fried rice
Oven roasted potatoes

Beef ravioli Bolognese
Penne napolitana
roast veal w mushroom sauce
Vegetarian fried rice
Oven roasted potatoes

Vegetarian lasagne
Penne napolitana w grilled eggplant
chicken cacciatore
Vegetarian fried rice
Oven roasted potatoes

Beef Lasagne
Penne Boscioala
¼ roasted chicken Maryland w lemon & thyme
Vegetarian fried rice
Oven roasted potatoes

Spinach & ricotta cannelloni
Beef cannelloni
chicken scaloppine
Vegetarian fried rice
Oven roasted potatoes

**as a bonus you will receive 12 x Bolognese arancini
cocktail size with any meal pack ordered to enjoy!*

Note: you can mix n match between menu items

AUTHENTIC ITALIAN CUISINE

Celebrating over 40 years in business 1980-2021

*** GST MUST BE ADDED TO ALL ITEMS ABOVE**

- Freshly cooked and prepared meals in our commercial kitchens on site
 - All you need to do is heat & serve
- Preservative free, local produce, recipes from past generations
- Meals need to be ordered 4 working days' notice
- We are offering deliveries on Saturdays/Sundays at allocated times with orders over \$550 + delivery fee payable
- We are also offering if available a hot delivery service of your meals to your location with orders over \$1250 + delivery fee payable

To order call or email your order to
sales@dominicscatering.com.au

- Full catering on our website:
www.dominicscatering.com.au

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